

Dinner Buffet



Choose One Salad

Fresh Mixed Green Garden Salad with Grape Tomatoes and Sliced Cucumbers
Caesar Salad
Fruit Salad with Pineapple, Cantaloupe, Honeydew, and Grapes

Choose Two or Three Entrees

Grilled Chicken Breast with Fresh Tomato Bruschetta Topped with Mozzarella Cheese over Egg Noodles
Southern Fried Chicken
Southern Baked Chicken
Herb Crusted Chicken Penne Alfredo with Fresh Steamed Vegetables
Classic Chicken Parmesan with Mozzarella
Chicken Roma Stuffed with Spinach, Mushrooms, Pine Nuts, and Mozzarella with Sun Dried Tomato Cream Sauce
Chicken Carbonara Served in a Creamy White Wine Sauce with Chopped Bacon, Garlic and Fresh Parmesan
Chicken Supreme with Smoked Bacon, Mozzarella Cheese and Mushrooms over Rice Pilaf
Lemon Chicken Sauteed in White Wine Sauce Over Herb Penne Pasta
Boneless Beef Short Ribs with Plum Glaze
Beef Short Ribs with Teriyaki Ginger Glaze
Roasted Medallions of Beef Served with a Bordelaise Sauce
Asian Flank Steak over Egg Noodles
Grilled Pork Tenderloin Medallions with Hunter's Sauce
Beef Tips in a Bourguignonne Sauce with Mushrooms
Tuscan Style Lasagna~Prime Angus Ground Beef, Fresh Mozzarella and Chopped Tomatoes
Grilled Salmon with Chef's Famous Shrimp Bisque Sauce
Mahi-Mahi with Mango Salsa over Farfalle Bow Tie Pasta
Grilled Salmon with Lemon Beurre Blanc Sauce
Beer Battered Fried Shrimp
Seafood Milano made with Shrimp, Scallops Crabmeat smothered in a rich Alfredo Sauce served over Egg Noodles with Broccoli Florets
Pork Tenderloins with a Black Jack Barbeque Sauce
Farmer's Market Vegetable Baked Ziti

ALL PRICES ARE SUBJECT TO CURRENT SALES TAX AND A 20% SERVICE CHARGE



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Dinner Buffet Continued...



Choose Two Vegetable

Green Beans Almandine
Honey-Glazed Baby Carrots
Roasted Vegetable Medleys
Buttered Corn
Broccoli & Cheese Casserole
Seasoned and Roasted Broccoli, Cauliflower
and Carrots
Olive Oil Roasted Zucchini, Squash, Onions,
Asparagus Tips, Eggplant and Red Bell
Pepper



Choose One Starch

Roasted Redskin Potatoes
Cheesy Garlic Mashed Potatoes
Asiago Scalloped Potatoes
Wild Rice Pilaf
Oven Roasted Yukon Gold Potatoes
Seasoned Yellow Chive Rice
Sweet Potato Casserole with Brown Sugar and a Pecan Crust

Choose One Dessert

Strawberry Shortcake
Lemon Cake
Pineapple Cake
Double Chocolate Cake
Carrot Cake
Praline Bread Pudding
Marble Cake
Classic Yellow Cake
Red Velvet Cake



Buffet Includes The Flame's Rolls with Whipped Margarine
Regular and Decaffeinated Classic Gourmet Coffee, Sweet and
Unsweetened Tea and Water



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Boxed Lunches

Selection of Sandwiches

Walnut Chicken Salad Croissant with Lettuce and Tomatoes

Croissant Club with Thinly Shaved Fresh Turkey, Ham and Swiss Cheese stacked with Lettuce and Tomatoes

Deli Stack with Salami, Ham, Provolone Cheese, Sliced Tomatoes

Classic Hoagie with Cured Ham, Provolone Cheese, Sliced Tomatoes, Yellow Peppers and Shredded Lettuce with Olive Oil and Basil Dressing

Classic Italian with Pepperoni, Salami, and Sliced Ham with Provolone Cheese and Red Onions on Soft Italian Bread

Chicken and Portobello Mushroom Sandwich with Swiss Cheese, Lettuce and Tomatoes on a Hoagie Roll



Pita Wrap with Grilled Chicken, Pesto and Olive Oil, Sliced Tomatoes and Swiss Cheese

Sliced Ham, Herb Cream Cheese, Swiss Cheese and Spinach Leaf on Italian Style Focaccia Bread

Smoked Turkey and Havarti Cheese with Sun Dried Tomatoes cheese Filling on Italian Style Focaccia Bread

Roast Beef Sandwich with Swiss Cheese on Ciabatta Bread

Triple Decker Classic Club on Whole Wheat Bread

Thick Carved Turkey with a Cranberry Relish on Multigrain Bread

Each Sandwich Includes

Herb Pasta Salad, Potato Salad or Fresh Cut Fruit Salad

Bag of Potato Chips

Freshly Baked Cookies

Mustard and Mayonnaise

Sweet and Unsweet Tea

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